

Best Management Practices for FSEs

- **Train Your Staff** - Train kitchen staff and other employees about how they can help ensure the FOG Best Management Practices (BMPs) are implemented. People are more willing to support an effort when they understand the basis for it.
- **Conspicuously Post "No Grease" Signs** – Post these signs in restrooms, over sinks, near all floor drains and dishwashers, and anywhere else water may enter a drain near a sewer. Signs serve as a constant reminder for staff working with FOG.
- **Use the Most Appropriate Water Temperature** – Use a mechanical dishwasher with a minimum temperature of 160 degrees Fahrenheit. Use a water temperature of less than 140 degrees Fahrenheit in all sinks, especially the pre-rinse sink before a mechanical dishwasher. Temperatures in excess of 140 degrees Fahrenheit will dissolve grease, but grease can solidify in the sanitary system as the water cools.
- **Dry Wipe all Pots, Pans and Dishware** – Wipe FOG and food debris from pots, pans, and dishware prior to washing. This will keep FOG out of grease traps and interceptors. The most effective method is to use a spatula and then follow up with a paper towel. This will result in less frequent cleaning of grease traps and interceptors and will result in lower maintenance costs.
- **Properly Dispose of Food Waste** – Food debris should never be put down a drain or into a toilet.
- **Witness Grease Interceptor Cleaning** – Make sure the complete contents of the grease interceptor are pumped. Partial pumping (grease layer only) is not allowed. Contact your grease waste hauler or witness cleanings to make sure contents are pumped completely.
- **Clean Interior and Floor Under-Sink Grease Traps** – Under-sink traps have less volume than grease interceptors. Place recovered grease in a proper disposal container or call a grease hauler for pickup. It can go in a dumpster if it is a closed container. Do not pour grease down any drains or toilets. The Town of Smithfield recommends cleaning on a daily basis, but traps must be cleaned out at a minimum once every week.
- **Properly Maintain Exterior Grease Interceptors** – Clean or pump contents of interceptor at a minimum of once every 90 days. Some facilities may need to clean every 30 or 60 days in order to prevent exceeding 25% capacity of the interceptor with grease and food solids. Check with your grease waste hauler to determine if your interceptor pump frequency needs to be 30, 60, or 90 days..
- **Keep a Maintenance Log and All Service Records** – The log serves as a record of the frequency of cleaning and the volume of grease recovered from the grease interceptor. Service records verify the accuracy of the maintenance log to provide proof of maintenance. Keeping a log will help you optimize cleaning frequency in order to reduce costs as well as verifying maintenance for inspectors.
- **Clean Your Range Hood** – Range hoods, and range hood vent filters, left dirty, pose a serious fire hazard. Keep your hood clean, and make sure that the water used to clean it drains into your grease control device.
- **Cover Yellow Grease Containers Stored Outdoors** – Uncovered yellow grease bins can collect rainwater. Since FOG floats, the rainwater can overflow the container and flow onto the ground where it can reach the stormwater system. Grease is harmful to waterways and aquatic life.
- **Place Absorbent Materials Around Yellow Grease Bins** – Placing absorbent materials around yellow grease bins keeps spilled grease from flowing into the storm water system. It is a food service

establishment owner's responsibility to make sure that grease bins are maintained and kept in proper working condition.